



VIP FLOATING
MENUS
BITE-SIZE DELIGHTS



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COLD CANAPÉS

ROVING

Smoked Salmon Trout with Horseradish Dill Cream on Bruschetta

Prawn and Avocado Pasta Salad with a tangy Lemon Mayo dressing

Smoked Salmon mustard and dill salad spoons

Peppered Beef Fillet Brochettes

Peppered Smoked Trout Topped with Tomato Chutney on Whole Wheat Crostini


Rare Roast Beef with Salsa Verdi and Peppadew Brochette


Fillet Medallion Topped with a Radish Gremolata


Southern Fried Chicken in a Tortilla Wrap with Iceberg Lettuce and Homemade Mayonnaise


Chicken, Apple, Celery and Walnut Salad Tossed in Yogurt Dressing in Mini Glasses

Droëwors, Biltong chunk and Apricot Skewer

Roasted Zucchini, Bocconcini and Ricotta topped with Sundried Tomato Pesto on Crostini 

Plum Tomato with Basil wrapped Mozzarella skewers 

Grape Brie Cheese and Basil Skewer with Ginger Syrup 

Watermelon Cucumber bite with a grating of Black Pepper 



HOT SNACK SELECTION

Lamb Kofta with Yoghurt Garlic Dip

Chicken Satay with Peanut Dipping Sauce served in tall shooter glass

Greek Styled Meatballs with Tzatziki Dipping sauce

Beef Teriyaki skewers with Cucumber Yoghurt

Shrimp Rissoles with Sweet Mango Achar

North Indian Chicken Samosas with a sweet Tomato Chutney

Beef Fillet Medallions topped with Exotic Mushroom Duxelles

Mini Pap Ball and Mini Boerewors Skewers with Chakalaka

Chicken and Jalapeno Popper

Spicy Chicken Quesadillas with Guacamole Dip

Grilled Beef Kebabs with Chimichurri

Grilled Chicken and Zucchini Skewers with Yoghurt Dressing

Mutton Samosa with a Chili Plum Sauce

Red Velvet Panko Prawns Served with Coriander Infused Sweet Chili

Mini Pitas filled with Pulled Lamb with Tzatziki


Ground Philly Steak Quesadillas

Spinach and Feta pockets with Harissa dip 

Jalapeno Cheese Rissoles 

Camembert and Fig Spring Rolls with Cranberry Dip 

Potato and Corn Samosas 

Deep fried Vegetable Spring Roll with Sweet Chili Dip 

Mini Spinach and Feta Pies 



PORTABLE DINING

Fragrant Thai Green Chicken Curry Served on Poppy Seed Jasmine Rice with Fresh Coriander

Mini Beef Sliders with Sweet Chutney and Onion

Salt and Pepper Squid with Shoe-string Fries

Fiery Beef and Mushroom Sir Fry with Egg Noodles on Small Chinese bowls

Mini Chicken Prego Sliders Peri Peri

Fish Goujons served with Sauce Tartar and Fries

Butter Chicken with Cardamom Rice and garnished with a Poppadum Shard

Creamy Pulled Chicken and Mushroom on a Bed Mashed Potatoes

Moroccan Lamb Tagine on Minted Basmati Rice

Braised Deboned Lamb Knuckle on a Bed of Fennel Mash

Shanghai Beef Strips with Mange Toute on a Bed of Egg Noodles

Beef Chipolatas Served with Creamy Mustard Mash and Onion Gravy

Traditional Beef, Mushroom and Carrot Potjie Served on a Bed of Stamp

Braised De-Boned Short Rib Casserole on a Bed of Mash Potato with Chakalaka

Baked Fish Loin Topped with a Coriander Shrimp Sauce on a Bed of Wasabi Mash

Tomato Braised Deboned Short Rib served with Mielie Pap

Veg Cottage Pie Roast Vegetable topped with Sweet Potato Mash 

Three Cheese Ravioli served with a Spicy Arrabiata Sauce 



ROVING DESSERTS

Strawberry Baked Cheese Cakes,
Seasonal Fruit Skewers,
Mini Black Forest Cakes
Peppermint Crips Tart
Fresh Fruit Tartlets
Mini Apple Crumble
Pistachio Mini Opera Cake
Koeksisters or Milk Tarts

Pecan Nut Tartlets
American Chocolate Brownies
Pancakes filled with a Chocolate Caramel
Red Velvet Opera Mini Cakes
Cocktail Lemon Meringue
Strawberry Frangipane
Assorted Macaron